



# *FACT SHEET*

## R307-303 Commercial Cooking

### **Overview**

The Utah Division of Air Quality, R307-303, was adopted as part of a package of rules designed to help minimize pollution along the Wasatch Front. The rule applies to all chain driven charbroilers in Box Elder, Cache, Davis, Salt Lake, Tooele, Utah and Weber counties. The rule is designed to limit volatile organic compound and PM<sub>2.5</sub> emissions from commercial cooking equipment.

### **Requirements**

A catalytic oxidizer emission control device must be installed and operated on all chain driven charbroilers to control emissions produced during use. The catalytic oxidizer must be operated, cleaned and maintained according to the manufacturer's specifications. Visible emissions from the exhaust stream shall not exceed 20% opacity.

### **Record Keeping**

The following records must be maintained on site for a minimum of 5 years:

- Date of installation of the catalytic oxidizer;
- Date of the catalytic oxidizer replacement (if applicable);
- Date, time, and description of all maintenance performed on the catalytic oxidizer (preventative maintenance, breakdown repairs, cleaning, etc.).

Utah Division of Air Quality

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**Contact**  
(801) 536-4000

General Air Quality information, regulations, and contact information:  
<http://www.airquality.utah.gov>

This fact sheet provides general information concerning the Commercial Cooking rule. See <http://www.rules.utah.gov/publicat/cod/e/r307/r307-303.htm> for the entire rule.

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